

## HORS D'OEUVRES

All breads made in-house. Items are priced by the dozen unless otherwise stated. Minimum of three dozen required per order. Must be pre-ordered.

### **BBQ Pulled Pork Sliders** — \$25

BBQ braised pulled pork, creamy slaw, brioche rolls

### **Roasted Beef Sliders** — \$27

Roasted PEI beef, horseradish mayo, brioche rolls

### **PEI Lobster Sliders** — Market \$\$

PEI lobster meat, brioche rolls, dill mayo

### **Bacon Wrapped Scallops** — \$30

Homemade tartar sauce

### **Smoked Salmon Crostini** — \$24

Dill cream cheese, pickled shallots

### **Tomato Bruschetta** — \$24

Tomato, basil, garlic, crostini, balsamic

### **Chicken Cordon Bleu Skewers** — \$22

Breaded chicken, ham, mozzarella. Dijon mushroom cream

### **Baby Back Pork Ribs** — \$20

Honey chilli glaze

### **Shrimp Cocktail** — \$22

Cocktail sauce

### **Stuffed Mushroom Caps**

Herb & garlic cheese \$17 /Crab \$22

### **Caprese Skewers** — \$22

Tomato, mozzarella, basil leaf

### **Meatballs** — \$24

Hand rolled, sweet & sour

*~ ~15% tax & 15% gratuity will be added to all food~ ~*

## SPREADS

### Minimum 3 Dozen Required

Allow enough food for 70% of guests for post reception snacks Priced per person

#### Charcuterie — \$7

Local charcuterie & meats, pickled vegetables, breads, grainy mustard

#### Crudité and Dip — \$5

Raw vegetables, pickled vegetables, hummus, dips, homemade crackers

#### Cheese — \$7

Canadian and International cheese selection, preserves, bread

## LATE NIGHT EATS

Allow enough food for 70% of guests for post reception snacks. Priced per person

#### Assorted Pizza — \$5

Assorted pizzas cut into slices

#### PEI Mussel Bar — \$6

Assorted flavors with garlic toast

#### Chips & Dip — \$4

#### Popcorn — \$4

Assorted flavour

## STARTERS

Priced per person. 1 starter, 1-2 main courses, 1 dessert option for guests. A seating chart is required when guests are given an option for a main. Please allow 30-45 minutes between courses for serving and eating.

### Salads

#### **Green Salad** — \$8

Mixed greens, julienne apples, sliced grapes, smoker cheddar, cider vinaigrette

#### **Caesar Salad** — \$8

Romaine lettuce, torn garlic croutons, bacon lardons, parmesan shreds

#### **Spinach Salad** — \$10

Spinach, root vegetables, goat cheese, cider vinaigrette

#### **Beet Salad** — \$12

Mixed greens, roasted and pickled beets, spiced granola, goat cheese, maple vinaigrette

### Soups

#### **Roasted Red Pepper and Tomato Bisque** — \$6

Herb crème fraîche

#### **Potato and Leek** — \$6

Bacon and fried leek

#### **French Onion** — \$8

Toasted parmesan crostini

#### **Seafood Chowder** — \$12

Mussels, salmon, bacon, charred corn

## MAINS

Served with seasonal roasted vegetables and baby red potatoes with caramelized onions, maple and herb butter. Unless otherwise stated.

### 6 oz PEI Tenderlion — \$35

PEI beef, cooked medium-rare to medium, mushroom jus

### Island Beef Short Ribs — \$32

Malbec and molasses braised

### Pan Seared Atlantic Salmon — \$30

Heirloom tomato, lemon basil vinaigrette, pickled shallots

### Traditional 1.25 lb Lobster Dinner — Market \$\$

Pre-cracked, drawn butter, potato salad

### Stuffed Chicken Supreme — \$30

Caramelized onions, bacon, and goat cheese filling

### Roasted Chicken Supreme — \$30

Roasted PEI chicken, jus

### Traditional Turkey Dinner — \$28

Dressing, cranberry sauce, gravy

### Portobello Mushroom Ravioli — \$28

Made in-house, served with greens

## PLATED DESSERTS

**Sticky Date Pudding** — \$8  
Caramel Cream Sauce

**Double Chocolate Mousse** — \$8  
Layered white and dark chocolate mousse

**Strawberry Shortcake** — \$8  
Whipped cream, fresh local strawberries

**Peach Malba Cake** — \$8  
Sour cream cake, peach compote, raspberries

**Traditional Cheesecake** — \$8  
Traditional cheesecake with graham crust. Choice of: chocolate, caramel, local berries.

### Cupcakes

Chef Kaela's house made gourmet cupcakes, single serving plated.

**Carrot Cake** — \$8  
Cream cheese icing

**Extra Extra Vanilla Bean** — \$8

**Chocolate Stout** — \$8  
Espresso buttercream, ganache

### Dessert Table

Assortment of cakes & desserts served on vintage cake plates, placed on an antique buffet table

*~ Ask for pricing & dessert list ~*

**Serving your wedding cake for dessert** — \$75

To bring in your wedding cake or wedding dessert. We supply the cutting knife, cake lifter, plates and napkins.

## PEI CULINARY EXPERIENCE

Enjoy this beautiful four course meal using all local PEI ingredients. Served with homemade rolls, tea & coffee.

Please allow 30–45 minutes per course for serving and enjoying.

### Cocktail hour

PEI fresh Malpeque Oysters shucked in front of you, served on the half shell. Lemon, cocktail sauce, mignonette.

### One Vision Farm Local Greens

Seasonal salad

### Roasted Corn and PEI Mussel Chowder

### Roasted Chicken Supreme

Island chicken roasted, served with seasonal vegetables and baby red potatoes with caramelized onions, maple and herb butter.

### Strawberry Shortcake

Traditional strawberry shortcake using local berries and whipped cream.

~ \$100 ~

## BUFFET

### Buffet maximum 80 guests

Please allow at least 45 minutes for your guests to go through the buffet line.

### Traditional Roast Beef or Roast Turkey

Seasonal green salad, roasted vegetables, baby red potatoes with caramelized onions, maple and herb butter, fresh rolls with butter. Traditional strawberry shortcake made with PEI strawberries. Tea and coffee.

~ \$50 ~



## OUR STORY

From 1877 to 2002 this former United Church was an active church. It was always a site for weddings, with couples starting their love story. After it had been vacant for 12 years, we found this one of a kind building and now deliver an experience that we feel is a very special one. Using local ingredients, farmers and suppliers, we are very proud of the product that goes out to your guests. If you are looking for a custom menu, Chef Kaela would be thrilled to work with you and create the menu you always dreamed about when you first envisioned your dream wedding.

## CHEF KAELA'S STORY

Kaela is from Summerside, PEI and grew up cooking. She graduated from The Atlantic Culinary Institute in 2010. She then worked at Dalvay By The Sea under Chef Mitchell Jackson. In 2011 Kaela moved to Sims Corner Steakhouse where Chef Ross Munro hired her. Shortly after she started at Sims Corner, Chef Kyle Panton took over, and she owes a great deal of her knowledge and expertise to him. In December 2012, she had a wonderful opportunity to learn in Montreal. Kaela gained valuable experience in some very highly ranked restaurants before deciding it was time to move back to Prince Edward Island.

Upon her return to PEI in 2014, she re-joined the culinary team at Sims Corner. Kaela prides herself on continuing to learn and elevate her skills while using local ingredients and making beautiful food.

"I think food is beautiful, and I love how you can create something even more amazing out of an originally beautiful product. It makes me smile, and I want to make other people smile. Food is my passion and I am absolutely honoured to be a part of your day." -Chef Kaela Barnett